



# THE KALIFORNSKI

*HAPPY 4<sup>TH</sup> of JULY !!!*



**LET US ALL REMEMBER AND HONOR ALL OF OUR MEN  
AND WOMEN THAT ARE SERVING AND WHO HAVE GIVEN  
UP THEIR LIVES FOR OUR COUNTRY.....**

NEWSLETTER OF THE SLAVIC-AMERICAN CULTURAL ORGANIZATION  
P.O. BOX 226, WATSONVILLE, CALIFORNIA 95077  
(A NON-PROFIT - NON-RELIGIOUS & NON-POLITICAL ORGANIZATION)

EDITORS:

Agnes Gospodnetić Mifsud  
Nina Matulich

SUMMER 2008







## **PRESIDENT'S MESSAGE**



I hope everyone enjoyed the Rack of Lamb Dinner which was held on Saturday, April 12, 2008 at the Watsonville Women's Club. There were 202 people served and 23 take-outs. The delicious dinner was served by our one and only, Peter Kovacich and his wonderful crew! Great job Peter!

Many thanks go out to the helpers ~ Nina Matulich on reservations, Mary Marinovich Siefke on drink tickets, Helen Marinovich Ukestad and Norma Hansen on raffle tickets. More thanks to Agnes Gospodnetić Mifsud on decorations and dessert serving, Barbara Gospodnetich Rudisill and Michelle Keller on dessert serving and raffle drawing. Thanks to the bartenders, John Vodanovich and Mike Mifsud for keeping up with the large crowd.

Our next event will be our annual BBQ picnic at the Corralitos Padre Park on Sunday, July 6, 2008. SEE YOU THERE!!  
Thank you,

STEVE BELICK

## **S.A.C.O. OFFICERS**

PRESIDENT ~ STEVE BELICK ~ 477-7523  
VICE-PRESIDENT ~ PETER KOVACICH ~ 724-0071  
TREASURER ~ JO FRANICH-PUHERA ~ 724-8930  
RECORDING SECRETARY ~ LINDA WATHEN-ESPEJO ~ 724-2892  
FINANCIAL/CORRESPONDING SECRETARY ~ NINA MATULICH ~ 724-7971



## **WELCOME NEW S.A.C.O. MEMBERS!**

Bob & Sandy Pavlovich ~ Aptos  
Dick & Margaret Matulich Wagner(born in Watsonville ~ Grass Valley  
John & Fanita Bizaca Divizich ~ Martinez  
Gary Goss ~ Watsonville

## **COMING EVENTS**

JULY 6, 2008 ~ Sunday ~ BBQ Corralitos Padre Park  
OCTOBER 11, 2008 ~ Saturday ~ Dinner  
DECEMBER 13, 2008 ~ Saturday ~ Christmas Dinner







## IN MEMORIAM

MARTIN SANTICH

90 years ~ January 11, 2008 ~ Castro Valley

ROSE SANTICH

87 years ~ March 22, 2008 ~ Castro Valley

Parents of Michael, Helene, Rosemary and Martine

PETER RADONICH

83 years ~ March 23, 2008 ~ Los Gatos

Husband of Janet

Father of Brad, Randy & Janet

Brother of Andy, Bill & Nancy

LUCY KOVACICH

79 years ~ May 25, 2008 ~ Watsonville

Mother of Peter & Kathy



CROATIAN  
EXTRAVAGANZA



## UPCOMING EVENT

S.F. Croatian Festival ~ Sat. & Sun. ~ October 18 & 19, 2008

Held at the Croatian American Cultural Center~Slavonic MBS

60 Onondaga Avenue, San Francisco, CA 94112

For information, call 510-649-0941 or visit [CroatianAmericanWeb.org](http://CroatianAmericanWeb.org).

## TAMBURITZAS FOR SALE

If anyone is interested in the tamburitzas, you can contact:

Frank G. Sieraski

18 Hawthorne Ave., Watsonville, Ca. 95076-1111 Phone: 831-722-6848



Valentic Brac  
with hard case



Valentic Prima  
with hard case





## CORRESPONDENCE



Dear Nina,

Thank you so much for mailing the "Newsletter" to us and the notices of future events. Your spring newsletter was great! We would like to join S.A.C.O. and continue to receive all the information. So sorry that we will not be able to be there for the lamb dinner. Again, thank you.

Dick & Margaret Matulich Wagner

HVALA PUNO (THANKS SO MUCH) to all of you for the delicious desserts and the wonderful prizes at our Rack of Lamb Dinner held on April 12, 2008. HAPPY 4<sup>TH</sup> of JULY!

NINA MATULICH



## DESSERTS



Mary Basich  
Ann Volich Cernokus  
Cheri Cernokus  
Twoana Gross  
Judy Hager  
Adriana Leonardich  
Janey Leonardich  
Nina Matulich  
Agnes Gospodnetić Mifsud  
Ann Banovac Moresco

Cathy Pekoch Moresco  
Frances Matulich Osorio  
Jo Franich Puhera  
S.A.C.O.  
Mary Marinovich Siefke  
Helen Marinovich Ukestad  
Gayle Gospodnetich Weakland  
Jacqueline Zadravec  
Slavica Kusanovich Zalac

## PRIZES

Sharon Alaga  
Alice Bankhead  
Marguerite Bloom  
Betty Kesovia Bobeda  
Ann Vulich Cernokus  
Frances Davis  
Thelma Dorey  
Judy Eiskamp  
Ruth Fiorovich  
Nita Korach Gizdich  
Norma Hansen  
Sandi Jurach (strawberries)  
Geri Derpich Heebner  
Agnes Leonardich

Bob Leonardich  
Agnes Gospodnetic Mifsud  
Frank Nigro  
Sharon Nizenkoff  
Frances Matulich Osorio  
June Ivelich Pierce  
Mary Pilo  
Susan Postigo  
Andy Radonich  
S.A.C.O.  
Ann Matiasovich Soldo  
Helen Marinovich Ukestad  
John Vodanovich  
Carl Watkins  
Jacqueline Zadravec





## CROATIAN COOKIES ✓★

1/2 lb. sweet butter  
1/2 c. sugar  
1 egg yolk  
1/2 tsp. salt  
2 1/2 c. flour  
4 egg whites

1 c. sugar  
3/4 c. finely ground  
walnuts  
1 tsp. lemon extract  
1 c. chopped nuts  
Blackberry jelly



Cream butter and sugar; add egg yolk and salt. Add flour gradually and beat. Pat dough into thin layer in 12x12 inch pan. Beat egg whites; add sugar until it stands in stiff peaks. Fold in ground nuts and flavoring. Spread jelly over and swirl meringue on top. Sprinkle with chopped nuts; bake at 350° F. about 45 minutes. When warm, cut in squares.

Mary Mandekić

## QUICK APRICOT CAKE

Sift 1 cup flour. Add and resift:

1 tsp. baking powder  
1/4 tsp. salt

1 c. sugar

Make a hole in center. Place in it:

3 eggs, slightly beaten

1 1/2 Tbsp. water or milk  
1 tsp. vanilla

Beat the batter until smooth. Bake the cake in a greased pan for 20 minutes at 350° F. Spread warm cake with sweetened stewed apricots. Serve with cream or whipped cream. Any stewed fruit will do. I like apricots the best.

Rose Marie Miller

## POTICA CAKE ✓★

3/4 c. soft butter  
1 1/2 c. sugar  
3 c. flour  
4 large eggs

1 1/2 tsp. baking powder  
1 1/2 tsp. baking soda  
1 pt. sour cream  
1 tsp. vanilla

Cream butter with sugar; add eggs, one at a time. Sift dry ingredients; add slowly to cream mixture. Stir vanilla into sour cream and stir into mixture; swirl in nut mix.

Nut Mix:

2 c. ground nuts  
1 1/2 c. brown sugar

2 Tbsp. flour  
Vanilla and cinnamon

Mix all ingredients by hand. Pour into cream mix. Do not beat or mix, just swirl enough to moisten Nut Mix. Grease angel food tube very lightly. Bake at 350° F. for 1 hour and 15 minutes. Cool completely before removing from pan.

Mary Veljacica







### Great European Drives

If you are traveling to Croatia, try to arrange to land in Dubrovnik in the late morning with a healthy appetite. Before beginning the northern drive, swing six miles south to Konavoski Dvori, in the village of Ljuta, for the coast's best smoked ham and fresh mild cheese served in homemade olive oil. The trout comes straight from a nearby pond, and the country-style kitchen is in an old mill with outdoor tables on the banks of a mountain stream. The restaurant attracts local power brokers and vacationing oligarchs, so you will want to book ahead (385-20-791-039). A path behind Konavoski Dvori follows the river upstream to an old waterwheel; it's the perfect stroll before beginning the 19-mile trip north to Dubrovnik. Until recently, most of the area's top hotels tended to be swaddled in staid carpets and drapes. Now, for a hit of modernity, go about 10 minutes north of Dubrovnik's Old Town to Dubrovnik Palace Hotel (20 Masarykov Put; 385-20-430-000; dubrovnikpalace.hr), which has a white lobby with panoramic views of the Adriatic Sea and the forested Lapad peninsula. The 308-room hotel cascades down the cliff face to stone-and-concrete platforms with ladders leading straight into the splashing sea.

Source: Travel & Leisure 2007



### Another Seaside Escape ~ ZADAR

Try Zadar, on Croatia's Dalmatian Coast - direct flight to Zagreb. The port city of Zadar is 120 miles from Zagreb and has medieval architecture and Roman ruins that are still unknown to many-which means lower prices. The cobblestoned streets won't be empty for long: 3 Brits have opened the Garden (Bedemi Zadarski; 385-23-250-631; thegardenzadar.com), an outdoor club that hosts a music festival every July. Book a furnished apartment through the travel agency Adriatic.hr(385-21-456-456) studio apartments from \$400 dollars a week) or charter a gulet, a two-masted wooden sailboat that accomodates 8-16 passengers(Feral Tours, 6 Trg Kneza, Visoslava, Zadar; 385-23-312-425; exclusivetravelcroatia.com; rentals from \$900 dollars a week). At the Kornati National Park (zadar.hr; tours from \$55 dollars, including lunch) where you can explore hidden caves and almost 100 sundrenched islands.

Source: Travel-Leisure Europe-May 2008



Kornati Islands  
National park





Varaždin (Zagreb) is well known as a town of thriving craftsmen and merchants. Strengthened in the 18<sup>th</sup> Century, churches and palaces were built, cultural events, impressive balls and the center of splendor, the town acquired its convincing Baroque face, which has gained it the title of the most "Baroque Croatian Town". Varaždin is one of the oldest towns in Croatia. In 1209, Varaždin was the first town of inland Croatia to receive the privileges of a free royal town, by King Andrew II of the Arpad Dynasty. It can take pride in being the owner of one of the oldest town coats of arms in Europe. The palaces of Varaždin are the ornament and the sacred buildings are the soul of the town's historic core. Varaždin's cathedral, dedicated to the Assumption of the Blessed Virgin Mary, stands out by its beauty and monumentality and it is one of the most valuable early-Baroque sacred buildings in Northern Croatia. It was built by the Jesuits and after the Jesuits, the church was taken over by the Paulist Fathers. In 1997, Pope John Paul II issued a charter "Clarorum sanctorum" making it the cathedral of the newly founded diocese of the County of Varaždin. Not far from the Franciscan church and friary, there is the monumental Herczer Palace, built in 1791. Today, the interior of this palace conceals a small fortune: its rooms house the Entomological Collection of the Gymnasium professor Franjo Kosceć. The Zakmardy Palace, erected in 1669, formerly a seminary that was intended to house poor students of the Jesuit college that was built by Jakov and Blaz Jancić, Varaždin builders. Today, in its cellar is the Zlatna Guska (Golden Goose) Restaurant, which is among the one hundred top-quality restaurants in Croatia. Alongside the stone hall, you'll find dark red tables made of massive wood stands and you would be drinking wine from glasses similar to the royal goblets of the past. The walls are decorated with medieval arms and flags and battles of high-quality wine are arranged behind the openings in the walls and protected with wrought-iron grilles. Its menu is rich and all unusual. The delicious creative dishes are made from its traditional recipes. The desserts are crepes (palaćinke) filled with forest fruits and whip cream (slag). The desserts are served on plates edged with a picture of Varaždin's Old Fortress made from powdered sugar. The sincere hospitality of the Varaždin people, the beautiful facades of the palaces, the churches, the restaurants in all its Baroque style is a "must see" for one to want to visit, walk around, enjoy their food and just to soak in Varaždin's true beauty! I could say this because my son Michael and I (Agnes) experienced this amazing town just this Sept. 2006. We spent two fabulous months with our family which live in Split, Zagreb and the Island of Brač – Dol. During our stay in Zagreb with my brother, his wife and children and grandchildren, we went all through Varaždin, in town and all around the outskirts. We happen to be there when it was their "Spancirfest" which is all Renaissance theme. Walking through all the streets and side streets there are the Varaždin people selling their handmade items, plays on the main square to enjoy, the parks and of course, it's restaurants. Here is a picture of the Zlatna Guska (Golden Goose) which we absolutely enjoyed its old style food, their wines and their famous dessert with the old world feel of the coat of arms wall.

Submitted by:  
Agnes (Gospodnetić) Mifsud



King Tomislav Square

Totally Baroque



Stari grad - Old City

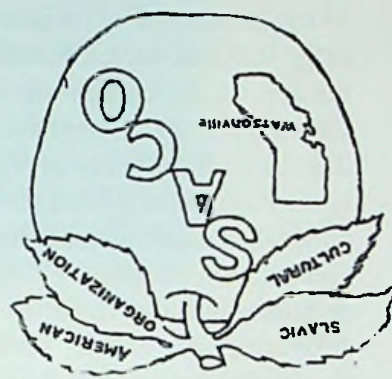






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DATED MATERIAL - Please Rush



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